



**BARON MAXIME**

ECLECTIC FRENCH WINES



## Baron Maxime, Brut Gold Reserve, blanc de blancs, 2023

AOC Limoux Blanquette de Limoux, Languedoc-Roussillon, France

Experience the perfect bubbly companion crafted for every occasion.

### PRESENTATION

We create our sparkling wine using the traditional method, just like in Champagne

### TERROIR

Clay-limestone. The average age of the vines is 20 years old.

### HARVEST

Yields are kept low and grapes are all harvested by hand softly to prevent any oxidation before pressing

### WINEMAKING

A « Méthode Traditionnelle » where a second fermentation takes place in the bottle.

### AGEING

Aged on lees for 9 months.

### VARIETALS

Mauzac B 90%, Chardonnay 10%

### 12 % VOL.

Contains sulphites.

### SERVING

Magic label!

The "M" monogram on the back-label will turn into a jewelled crown, once the wine is cooled to its optimal serving temperature

### AGEING POTENTIAL

Enjoy all year long

### TASTING

Its mousse is fine and persistent. The wine reveals delicate aromas of acacia with hints of peaches.

Soft and fresh on the palate, it displays a lovely creamy mouthfeel with a nice and creamy final

### FOOD PAIRINGS

It's an ideal drink for aperitif (dry or in cocktail) or to accompany fish (trout) or seafood (crab, shrimp, crab)

### CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Desserts, Sea food

### REVIEWS AND AWARDS



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Decanter World Wine Awards

